



Conveyor Fryer

AF-589 Series





AF-589 Specifications

Dimensions: 1,650 (L) x 865 (W) x 1,660 (H) mm
 Power: 12 kW /15 kW
 Width of net belt: 330 mm
 Oil volume: 72 L
 Frying area: 1,080 x 350 mm
 Product height: max. 70 mm
 Weight (net): 85 kg

AF-589L Specifications

Dimensions: 2,580 (L) x 865 (W) x 1,660 (H) mm
 Power: 30 kW
 Width of net belt: 330 mm
 Oil volume: 126 L
 Frying area: 2,010 x 350 mm
 Product height: max. 70 mm
 Weight (net): 170 kg

* Specifications are subject to change without notice.

FEATURES

- Temperature is controlled by micro-controller.
- Digital temperature input can provide accurate frying temperature and keep quality stable. Temperature control automatically.
- Overheated protection device is equipped, if abnormal heating over 240°C, the power will be shut off automatically.
- The advanced electric heating method will not emit exhaust fumes and avoid the problems of fire, toxic or explosion due to leaking gas.
- Fast frying, keep the original savory of the food.
- Due to the electric heating tube heating frequently, the thermal energy will keep in steady level and show high heating efficiency.



Watch Video



HEADQUARTERS

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